

# Emberwood

## VEGAN

### SNACKS

Marinated gordal olives GF	4
Charred Bertinet bread, oil, cabernet sauvignon vinegar	5.5
Emberwood house pickles GF	5

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### STARTERS AND SALADS

Spring soup, burnt leek, spinach, courgette, peas GF	10
Peppers, Moscatel, breadcrumbs	13
Asparagus, garlic, pangrattato GF	13

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### MAINS

Garden pea risotto, asparagus, sweet herb Kewpie mayo GF	18
Summer linguine, charred courgette	16
Roasted aubergine, confit tomato, french beans GF	16

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### SIDES

Blackened Cornish early potatoes, salsa mojo GF	8
Rainbow chard, confit garlic, chilli GF	6.5
Koffman fries GF	6
Heritage leaves, Moscatel, breadcrumbs	8
Isle of Wight tomatoes, aged sherry vinegar and tomato heart dressing GF	8



If you have any allergies or dietary requirements and need assistance in choosing a suitable dish, please let us know.

All prices are inclusive of VAT. An optional 12.5% service charge will be applied to food and drink.